



# Performer S Series 24" Medium Duty Range

Item: \_\_\_\_\_  
Quantity: \_\_\_\_\_  
Project: \_\_\_\_\_  
Approval: \_\_\_\_\_  
Date: \_\_\_\_\_

## Models:

☐ PS-4-20   ☐ PS-4   ☐ PS-12G-2-20   ☐ PS-12G-2   ☐ PS-24G-20   ☐ PS-24G



*Model PS-12-2626*

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

## Standard Features:

- Stainless steel front, sides, and front plate rail
- Stainless steel two piece back-guard and plate shelf
- Large, durable control knobs
- 6" (152mm), chrome plated adjustable legs
- Pressure regulator; 3/4" (19mm), rear gas connection

## Standard on Applicable Models:

- Cabinet base in lieu of (1) oven
- One-piece, cast iron, lift-off top grate; each 12" (305mm), wide x 25" (635mm), deep on open burners
- Geometric open burner with center pilot; 32,000 BTU/Hr (NAT) or 28,000 BTU/Hr (PRO) per burner
- Large capacity, removable, aluminized drip pan for open burners
- 5/8" (16mm) thick steel plate manual valve control griddle, 20-1/2" (305mm) working depth, standard on left
- one griddle burner every 12" (305mm) section, rated 20,000 BTU/Hr.
- 3" (76mm), wide drip trough to internal grease drawer for griddles
- Strong, keep-cool oven door handle

- 20" space save oven with aluminized steel burner, rated 25,000 BTU/Hr
- Thermostat with temperature range of Low to 500°F, (260°C)
- Chrome plated oven rack on removable 4-position rack guides
- Porcelainized oven interior (excluding top)

## Optional Features:

- ☐ Thermostat griddle control
- ☐ 1" (25mm) thick griddle plate in lieu of 5/8" (16mm)
- ☐ Stainless steel, 5" (127mm), stub back in lieu of high shelf, NC
- ☐ Extra oven racks
- ☐ 6" (152mm), swivel casters, (4) two locking
- ☐ Hot top in lieu of two open burners
- ☐ Stainless steel work surface in lieu of two open burners
- ☐ Grooved griddle
- ☐ Stainless steel door(s) on cabinet base models
- ☐ Stainless steel intermediate shelf in cabinet base
- ☐ Reverse griddle location, (right side)
- ☐ Stainless steel legs
- ☐ Flanged feet

## Specifications:

Medium-Duty Range, Model: \_\_\_\_\_, with total BTU/Hr rating of: \_\_\_\_\_, when fueled by natural/propane gas. Finish is to be stainless steel, front and sides. Unit is to have 6" (152mm) legs with adjustable feet.

Oven: Oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep cool" door handle. Oven to come with a thermostat having temperature range from Low to 500°F, (260°C). Oven interior is to have one chrome plated oven rack and four-position rack guides.

Open Burners: are to be 32,000 BTU/Hr per burner, (NAT)/28,000 BTU/Hr (PRO) per burner, with center pilot and a one-piece, cast iron top grate over two open burners.

Griddles: are to be 5/8" (16mm), thick steel plate with 3" (76mm), wide grease trough. Burners are to be rated 20,000 BTU/Hr per burner. One burner per 12" (305mm), section.



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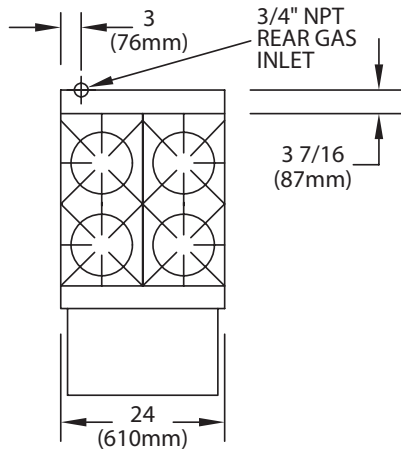
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Enodis

Performer S Series 24" Medium Duty Range

Model Number	Description	Total BTU/Hr	Shipping Information		
			Lbs.	Kg	Cube
PS-4-20	Four Open Burners w/20" Oven	153,000	350	159	38
PS-4	Four Open Burners w/cabinet base	128,000	275	125	38
PS-12G-2-20	12" Griddle, Two Open Burners w/20" Oven	109,000	385	175	38
PS-12G-2	12" Griddle, Two Open Burners w/cabinet base	84,000	305	128	38
PS-24G-20	24" Griddle w/20" Oven	65,000	410	186	38
PS-24G	24" Griddle w/cabinet base	40,000	330	150	38

Width	Depth	Height		Oven Interior			Combustible Wall Clearance	
		w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
24" (610mm)	32" (813mm)	38-1/2" (978mm)	32-1/2" (826mm)	13-1/2" (343mm)	22" (559mm)	20-1/4" (514mm)	9" (229mm)	6" (152mm)

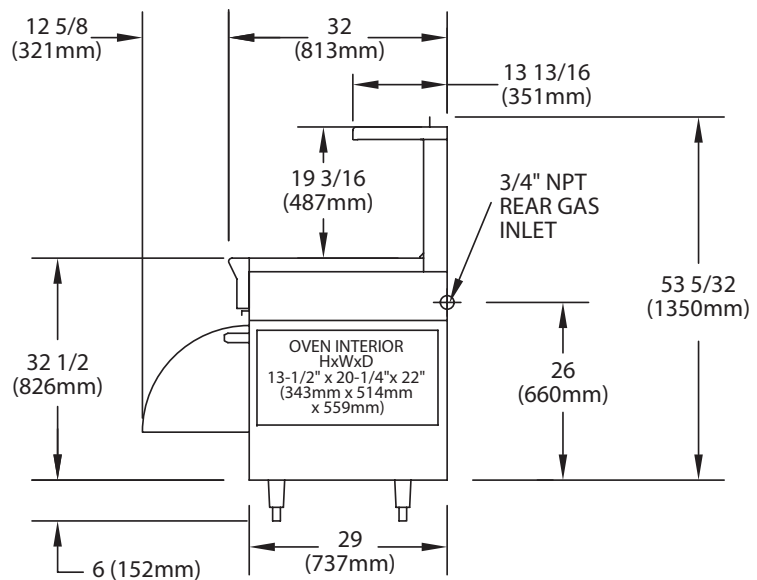
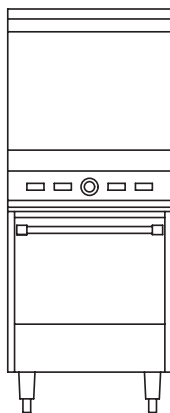


Burner Ratings (BTU/Hr)		
Open	Griddle/Hot Top	Oven
32,000	20,000	25,000

These appliances are intended for commercial use by professionally trained personnel. It is the responsibility of the installer to ensure that installation complies with national and local codes.

Manifold Operating Pressure	
Natural	Propane
4.5" WC	10.0" WC

Entry Clearances	
Crated	Uncrated*
46" (1168mm)	34" (864mm)



Form# PS24 (07/07)